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Contest Finalist



Karen Streitenberger, waitress and bartender at Pottawattomie C.C., Michigan City, Ind., since the first of this year, was one of six finalists in the Miss Hoosier Hospitality Contest sponsored recently by the Indiana Restaurant Association. In 1968 Janice Rice, a waitress at the club for the past eight years, also was a finalist in the contest. Marillynn Fetterer is manager of Pottawattomie.

Crab Meat Delight

A favorite at the Minnesota Club, St. Paul, where Hans Lefebre is manager:

2 oz. broken thin noodles
4 oz. crab meat
½ pint cheese sauce
4 oz. asparagus tips
2 oz. sliced cooked mushrooms
Additional grated cheddar cheese

Cook noodles in boiling, salted water until slightly underdone, about 6 minutes; drain and place in buttered individual ramekins. Arrange crab meat, asparagus tips and sliced mushrooms over noodles. Cover with sauce; sprinkle with grated cheese. Bake at 350 degrees for about 30 minutes.

Yields 4 to 6 portions.